ADCRAFT®

MG-1.5
Meat Grinder

This manual contains important information regarding your *Admiral Craft* unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. MUST READ!!!

WARNINGS

- Do not immerse unit, cord or plug in liquid at any time
- Do not grind hard foods
- Unplug cord from outlet when not in use and before cleaning
- Plug only into a 3-hole grounded electrical outlet
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct
- Only use food pusher to feed grinder. Do not feed by hand.

TO USE

Assembling:

1. Place **Head** tightly onto opening of **Motor Housing**.
2. Holding **Head** with one hand tighten **Locking Knob** clockwise.
3. Place **Feed Screw** into **Head**, long end first, by turning **Feed Screw** slightly until it is set into **Motor Housing** and cover the transmission shaft.
4. Place **Cutting Blade** onto **Feed Screw** shaft with the blade facing the front.
    ~ *If it is not fitting properly, the meat will not be ground*
5. Place desired **Cutting Plate** next to **Cutting Blade**, gap align the pin of head.
6. Screw **Cap** into place until tight – *do not* over tighten
7. Place **Hopper Plate** on **Head** and fix into position then set unit on a firm surface.

Mincing Meat:

1. Ensure the switch is off before plugging in.
2. Plug the power cord into the appropriately rated outlet.
3. Before use, wash all parts excluding those that do not touch food, in warm soapy water.
4. Cut all food into pieces so that they fit easily into plate opening.
5. Switch the unit on.
6. Feed food product into plate using food pusher.

CLEANING – NOTE: To maintain cleanliness and increase service life, the meat grinder should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment it may cause a short circuit or electrical shock.

Disassembling:

1. Before cleaning or attempting to move make sure the switch is off and the motor has stopped completely and then disconnect the plug from power outlet.
2. Screw cap has 3 flat sides, convenient for unscrewing. If screw cap is too tight, knock at the flat sides with a soft handle. Cap should unscrew easily.
3. Unscrew the locking knob and take out head (with cutting plate, cutting blade and feed screw) then put head mouth downward in order to take out cutting plate, cutting blade and feed screw.

Cleaning:

1. Remove meat product.
2. Wash each part with warm soapy water. After washing and drying, lubricate the feed screw, cutting blade and cutting plates.
3. Do not immerse motor housing in water. Wipe with a damp cloth.
4. To avoid damage, do not use abrasive cleaners or scouring pads.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

JAMMING

When the circuit breaker automatically stops the motor, or when the motor continues to function but no meat comes out of cutting plate, bone or other materials may be jamming the unit. Perform the following steps:

- Switch unit off
- Press circuit breaker to reset
- Turn switch to reverse to clear jamming of bone or other materials
    ~ *Reverse operation will continue for as long as reverse is held down*

POWER SPECIFICATIONS

Model	Description	Wattage	Voltage	Amps
MG-1.5	#22 Head Meat Grinder	1000W	120V/60Hz	8

TROUBLESHOOTING

If the minced meat is not discharged smoothly or appears to be in the form of paste, see the following:

PROBLEM	SOLUTION
Screw cap is tightened too much thus cutting blade does not contact properly with the cutting plate	Readjust it
The cutting plate is blocked	Clean it
Cutting blade is dull	Grind or replace it

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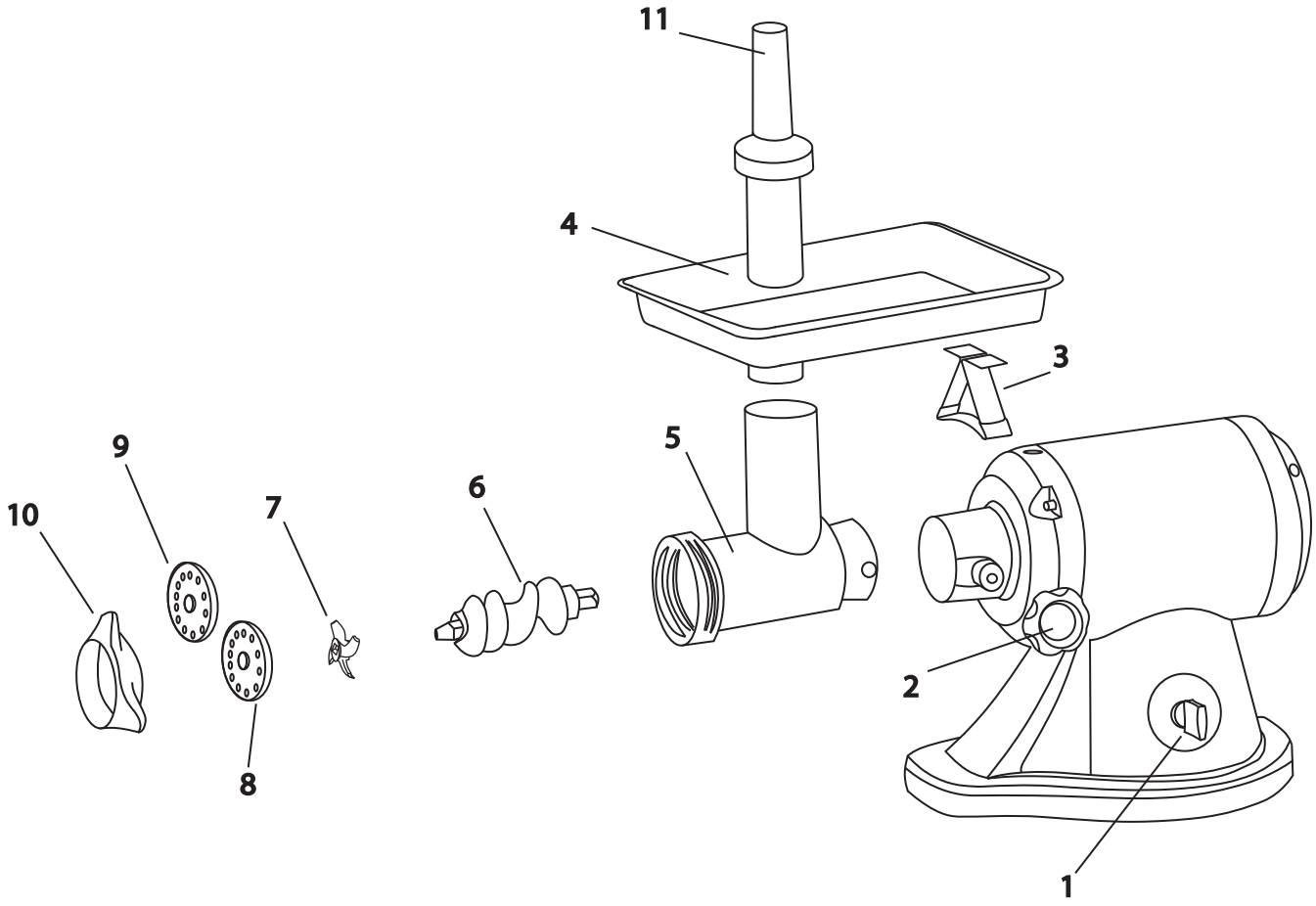

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Meat Grinder - MG-1.5

Reference Number	Part Number	Description
1	MG15-1	Switch
2	MG15-2	Locking Knob
3	MG15-3	Hopper Bracket
4	MG15-4	Hopper Plate
5	MG15-5	Head
6	MG15-6	Feed Screw
7	MG15-7	Cutting Knife
8	MG15-8	Grinder Plate (Coarse)
9	MG15-9	Grinder Plate (Medium)
10	MG15-10	Screw Cap
11	MG15-11	Food Pusher

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ACE Equipment One Year Limited Warranty

Admiral Craft Equipment Corp. (ACE) warrants its equipment against defects in materials and workmanship, subject to the following conditions:

ACE Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed. ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-800-223-7750

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty and non-warranty related issues please call ACE at 1-800-223-7750 ext 3 to speak to technical support. When calling please have your model number, serial number and proof of purchase ready. To purchase replacement parts, receive online technical support or fill out a warranty claim visit www.admiralcraftequipment.com. It is not necessary to contact the place where you originally purchased your product from.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILTY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

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